



## SET MENU LUNCH & PRE-THEATRE

Bierbrood, whipped butter **+8**  
Wildfarmed flour, Gilt & Flint IPA, Brue Valley organic butter

### TO START

Seasonal soup, bread **V**

Heritage beetroot risotto, celery & apple **V**  
\*vegan option available

Chalk stream trout ceviche,  
smoked aioli, lime, coriander, spring onion, chilli

### TO FOLLOW

Artichoke & charred leek gnocchi, parmesan **V**  
\*vegan option available

Fish market catch, sorrel emulsion,  
sea purslane verge, new potatoes

West country lamb rump, salsa verde,  
rosemary jus, tabbouleh salad **+5**

### TO FINISH

Whole orange & almond torte,  
blackberry, crème fraîche **N**

Coconut panna cotta, lime, mango sorbet, sesame

Cacao & cashew parfait, date caramel,  
Blackthorn salt **VE/N/SF +3**

British cheese, pickles, relish fruit & crackers **+3**

N - nuts | V - vegetarian | VE - vegan | SF - refined sugar free

**2 Courses - £35 per person | 3 Courses - £45 per person**

*Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.*

*A discretionary optional service charge of 13.5% will be added to your bill*